Pomì
O Così. O Pomì.

Veal and Peas Stew



Preparation time: 45 min
Difficulty: Easy

Ingredients

- Basil: to taste
- Carrots: 2
- Celery: 1
- Cointreau: to taste
- Flour: to taste
- Onion: 1
- Peas: 7 oz.
- Veal: 1.1 lbs

Preparation

Finely chop the onion, celery, carrots and fry in a pan until golden.
Flour the veal stew meat, remove the excess flour and place in saucepan.
Bake until it is nicely browned and then deglaze with a hint of Cointreau.

Pour the **Pomì chopped tomatoes** and let cook for about 15 minutes.
Finally add the peas and finish cooking for another 10-15 minutes.

For this recipe we used:

Chopped Tomatoes 400 gr

